

LONDON WINTER NIGHTS

CORPORATE CHRISTMAS PACKAGES 2021



Main Rooms

51°31'3.42"N 0°5'48.40"W

MOVING VENUE
MUSEUM OF LONDON



A PASSION FOR THE BEST EVENTS IN LONDON

The Museum of London tells the incredible story of the world's most amazing capital city and its people.

Located in the heart of the City, the museum provides an incredible backdrop for your company's Christmas celebration.

This festive season, the museum's main spaces will be enhanced with a "Light up the night" décor with a fantastic selection of reception and dinner packages to match.

We provide full event support, comprehensive drinks and catering options, and state of the art audio visual facilities.



YOUR CHRISTMAS PARTY

This year the museum has partnered with **Moving Venue** to bring you an all inclusive package sparkling with creative, contemporary and delicious food, from canapé receptions to elegant dining affairs.

Guests will be greeted on arrival with a glass of sparkling wine from our stylish Entrance Hall bar.

After passing through the beautiful 18th century Pleasure Gardens, and the evocative Victorian Walk, guests will arrive in the London Ellipse Hall with its show-stopping 360° LED ellipse.

Your choice of reception or dinner menu will then be served, with a bar offering unlimited beer, wine and soft drinks throughout.

Guests can dance the night away to our house DJ.



CHRISTMAS PARTY PACKAGE

Our packages will provide full event support, comprehensive drinks and catering options, and state of the art audio visual facilities

- Unlimited Prosecco or winter cocktail on arrival
- Canapés
- Dinner, food station or reception menu of your choice
- Unlimited house beer, house wine and mocktails
- In-house DJ
- AV package – including a PA system, staging, projector, plasma screen, uplighters, LED digital ellipse, AV technician
- Cloakroom facilities and attendant
- Hire of Entrance Hall and London Ellipse Hall with access to the Galleries of Modern London during the first hour
- Access from 18:30 to 23:00 with the option to continue until 1am (additional charges per hour will apply)
- Full event management and staffing
- Furniture and linen
- Christmas tree in Entrance Hall



PACKAGE PRICES

All prices are subject to the
addition of VAT.

Minimum numbers applicable on
key dates.

Additional cost would apply if the
event needs to amend its
operational way due to the
effects of Covid-19.

No. of guests	Drinks Reception	Dinner	Food Stations
100 - 149	£195.00	£223.00	£220.00
150 - 199	£157.00	£188.00	£175.00
200 - 249	£135.00	£162.00	£150.00
250 - 299	£121.00	£148.00	£134.00
300 - 349	£112.00	£136.00	£120.00
350 - 399	£100.00	£130.00	£110.00
400 - 499	£92.00	-	£101.00
500 – 599	£84.00	-	£97.00
600 plus	£76.00	-	£95.00



CANAPÉ MENU

(Sample)

COLD

Shaved turnip ravioli (ve)

with horseradish, roasted truffle potato

Beets on toast (v)

with fig, Shropshire blue, nettle jam

Salmon trio gateaux

Chicken liver parfait

with toasted brioche, toffee popcorn, cranberry jam

Teriyaki beef fillet skewers

with sesame crust and wasabi mayo

HOT

Dhal burger (ve)

With onion pickle and cucumber chutney

Lobster arancini

with roasted Romanesco sauce

Cheeseburger sliders

with chilli slaw and pickles

Braised pork belly

with apple, mustard, ketchup sub

Asian flavoured duck beignet

with sesame dressing



BOWL FOOD

(Sample)

COLD

Spicy Venus burrito bowl (ve)

with black rice, avocado, edamame beans, tonberries, courgette and coriander

Maple glazed hot roast salmon

with apple and cider dressed beets and treacle bread

Confit duck and orange salad

with organic English lentils, pickled watermelon mouli and crumbled feta

Roast sirloin of Cornish beef

with black garlic mayonnaise, baked avocado, sweet and sour radish and gem leaves

HOT

Pigs in blankets

with cheddar and mustard mash, cabbage jam, toasted chestnuts and red onion gravy

Pan fried seabass

with bouillabaisse sauce and a lemon risotto

Chickpea, vegetable and lentil curry (ve)

with coconut rice cakes

Mac and cheese (v)

with mature farmhouse cheddar

Cornish braised beef in red wine

with crushed winter roots and parsley crumble



BOWL FOOD

(Sample)

DESSERT

Sticky toffee pudding
with orange scented sticky
sauce and clotted cream

Pear and blueberry
with vanilla custard, hazelnut and
cinnamon crumble

Dark chocolate mousse
with honeycomb and raspberry

Mulled winter fruit

Milk chocolate and chestnut tart

Set rice pudding
with spiced plum and thyme

Stout cake
with cherry and white chocolate



DINNER MENU

(Sample)

STARTERS

London cured smoked salmon

with beetroot, apple and dill salad, apple pancakes, caviar crème fraîche

Double baked cheddar cheese soufflé (v)

with caramelised fig and red onion jam, rocket and hazelnut salad, apple cider vinegar dressing

Roasted fig tart fine (v)

with mozzarella, honey pecan crumble



DINNER MENU

(Sample)

MAINS

Rosemary and butter roast breast of Cotswold white chicken
with potato gratin, caramelised white onion and sage puree, roast winter greens and thyme and red wine sauce

Slow braised beef
with truffle mash, sticky glazed parsnip, buttered kale and red wine sauce

Pressed lamb shoulder
with honey and black garlic glazed fondant, squash cream, goats curd and mint oil

Broccoli, spinach and ricotta wellington (v)
with leek mash and roasted roots



DINNER MENU

(Sample)

DESSERTS

Sticky date and orange pudding

with toffee sauce and chocolate ice cream

Mont Blanc tart

with roast chestnut puree, spiced apricot, hazelnut, meringue and candied chestnuts

Pear, cinnamon, speculoos and vanilla panna cotta

with a chocolate shell

Blackberry set cream

with lemon thyme and caramelised puff pastry and dark chocolate crumbs



THE GALLERIES

More intimate events can be held in the museum's galleries using one or more spaces. The Museum of London has exhibits covering London's history from prehistoric and Roman times right up to the present day. Galleries include 'Medieval', '2012 Olympic Cauldron' and 'Expanding City'.

Dinners can be served in the People's City Gallery, next to the Selfridges gilded bronze lift from 1928 and an original 1903 London taxi. The Pleasure Gardens, the Victorian Walk and the London 2012 Cauldron Gallery are popular for pre-dinner drinks.

Capacity

Reception	20 - 200
Dinner	20 - 70



THE TERRACE ROOMS

The beautifully designed Terrace Rooms boast their own private garden area, the perfect setting for an evening reception and small dinners.

Because these rooms sit just outside the main museum, an earlier start is available.

Capacity

Reception	120
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Dinner	90
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Terrace spaces

with exclusive use of the Terrace garden	200
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HIRE PRICES

The Museum of London is also popular with event organisers who see us as a blank canvas. If you prefer you can hire the venue and choose your own caterers and suppliers from our preferred list.

All prices are subject to the addition of VAT.

Evening hire 6.30 pm – 11.00 pm

Terrace Gallery or Garden Room	£2,200
Both rooms	£3,700
Galleries only	£5,800
Entrance Hall, London Ellipse Hall and Lower Galleries for 1 hour (Exclusive Hire)	£12,000
Additional hours until 1am	£1,000 p/h



EXPERIENCES & UPGRADES

Enhance your event at the
Museum of London.

All prices are subject to
the addition of VAT.

Guided tours

£250 per tour, up to 25 guests

Actors and actresses

£250 per actor. Characters include Sherlock Holmes, Charles Dickens, Samuel Pepys, Spice Seller, Lady of the night, Victorian landlady

Upgrade to Glass of house Champagne

£4.00 per guest (on arrival)

Spirits bar after dinner (AFTER 9pm)

£5.00 per guest, per hour

Extra hours drinks from 11pm

£7.50 per guest, per hour

Goody bags from the museum shop

Bespoke package – available on request

Live entertainment and bands

Bespoke package – available on request

Flowers

Bespoke package – available on request

Additional AV production, bespoke ellipse and lighting

Bespoke package – available on request



London
before
London

WHY CHOOSE THE MUSEUM OF LONDON?

- Dedicated events team, including full AV support
- Unique, diverse and flexible event spaces, competitively priced
- Incorporate a tour or talk focusing on our fascinating exhibitions to make a truly memorable event
- After your day event stay with us for a few drinks in London Wall Bar & Kitchen or hold your own private reception
- The Museum of London is a not-for-profit organisation. Our objective is to inspire a passion for London and learning among Londoners
- Fully accessible spaces, including garden areas
- Green venue – green roof initiative & rainwater recycling programme. We also carefully vet our caterers & suppliers
- Easily accessible by public transport
- You'll be in good company – our customers love to come back to us!



WHAT OUR CLIENTS SAY

SAGE

"We were all so delighted with the venue and the staff. Everyone was so helpful, friendly and professional. We have received such positive feedback following the event and it has been hailed as the best Christmas party the company has hosted. Thank you so much!"

UNIVERSITY OF LONDON

"The Museum came highly recommended and did not disappoint; the London Ellipse Hall is a unique, contemporary and well equipped space...the in-house team were extremely helpful, especially as we wanted to create custom graphics for the LED screen ...the final result was stunning and ensured that we had our stamp on the event with branding and key images displayed during the speeches. We would certainly recommend the Museum of London for future corporate events."

HYMANS ROBERTSON LLP

"The party was a resounding success; our guests were in awe of the Museum and delighted to have a private viewing of its galleries. I would thoroughly recommend the Museum of London as a unique and very versatile venue"



CONTACT

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Nearest stations:

Barbican

St Paul's

Moorgate